

# ANGELINA

Paris depuis 1903

# PARIS SINCE 1903



Founded in 1903 by Austrian confectioner Antoine Rumpelmayer and named in honour of his daughter-in-law, Angelina tearooms have been the favourite meeting place of Parisian gourmets for over a century. The Belle Epoque décor offers a distinct blend of elegance, charm and refinement.

Amongst our many visitors, Coco Chanel, Proust, as well as some of France's greatest couturiers have passed through our tearooms. Today Angelina remains a unique setting in which to enjoy the world-famous hot chocolate and signature Mont-Blanc pastry, which secret recipe remains closely guarded after one hundred years...  
We are excited to be opening our doors in New-York.

*C'est en 1903 que le confiseur Autrichien Antoine Rumpelmayer fonde Angelina, baptisé ainsi en l'honneur de sa belle-fille. Les salons de thé au décor Belle Époque mêlent élégance, charme et raffinement.*

*Dès son ouverture, Angelina devient l'incontournable rendez-vous de l'aristocratie parisienne. Dans ses salons se sont croisés Proust, Coco Chanel et les plus grands couturiers français...  
Un lieu unique pour savourer le fameux chocolat chaud et le Mont-Blanc dont les secrets restent bien gardés depuis plus d'un siècle.  
Nous sommes heureux d'ouvrir nos portes à New-York.*



# Breakfast

## PARISIAN BREAKFAST

————— \$29.00 —————

Tea, coffee or old-fashioned **ANGELINA** hot chocolate  
Thé, café ou chocolat chaud à l'ancienne

Fruit juice: orange or grapefruit  
Jus de fruits, orange ou pamplemousse

Mini viennoiseries, croissant, pain au chocolat,  
pain aux raisins

Mini viennoiseries, croissant, pain au chocolat, pain aux raisins

Bread roll, butter, jam, honey  
Petit pain, beurre, confiture, miel

## ANGELINA BREAKFAST

————— \$39.00 —————

Tea, coffee or old-fashioned **ANGELINA** hot chocolate  
Thé, café ou chocolat chaud à l'ancienne

Fruit juice: orange or grapefruit  
Jus de fruits, orange ou pamplemousse

Mini viennoiseries, croissant, pain au chocolat,  
pain aux raisins

Mini viennoiseries, croissant, pain au chocolat, pain aux raisins

Bread roll, butter, jam, honey  
Petit pain, beurre, confiture, miel

Eggs your way, scrambled, fried, omelet\*

\* choice of herbs, mushrooms, tomato, ham, Comté cheese

Œufs selon votre choix, brouillés, au plat, en omelette

\* au choix: champignons, tomate, jambon,

Comté, herbes aromatiques

Seasonal fruit salad  
Salade de fruits de saison

# Brunch

— \$50.00 —

Tea, coffee or old-fashioned **ANGELINA** hot chocolate

Thé, café ou chocolat chaud à l'ancienne

**Fruit juices**, orange or grapefruit

Jus de fruits, orange ou pamplemousse

**Mini viennoiseries**, croissant, pain au chocolat, pain aux raisins

Mini viennoiseries, croissant, pain au chocolat, pain aux raisins

**Bread roll**, butter, jam, honey

Petit pain, beurre, confiture, miel

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**Eggs Benedict**, hollandaise sauce,  
spinach and garlic, avocado, smoked salmon or Canadian bacon  
Œufs Bénédicte, sauce hollandaise,  
épinards à l'ail, avocat, saumon fumé ou poitrine fumée

or

**Angelina croissant bun**, smoked salmon, bacon or cheese and  
scrambled eggs

Croissant bun Angelina, saumon fumé, bacon ou fromage et œufs  
brouillés

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 **Seasonal fruit salad**

Salade de fruits de saison

or

**Angelina crunchy granola**, plain yogurt, honey, raisins, berries

Granola croustillant Angelina yaourt nature, miel, raisins secs, fruits  
rouges

or

**Pistachio praline & chocolate crepe**, Chantilly

Crêpe pralinée pistache, noisettes, Chantilly

## À LA CARTE

Croissant	\$4.50
Pain au chocolat	\$5.00
Croissant aux amandes Almond croissant	\$5.50
Madeleines	\$7.00
Financier, almond bread classic or blueberry Classique ou myrtille	\$6.00
Cake slice, lemon or chestnut Tranche de cake, citron ou marron	\$6.00
French toast, berries and mascarpone cream Brioche caramélisée façon pain perdu, fruits rouges et mascarpone	\$19.00
 Seasonal fruits salad Salade de fruits de saison	\$11.00
Angelina crunchy granola, plain yogurt, honey, caramel, chocolate chips, candied lemon, pumpkin seeds, raisins, berries Granola croustillant Angelina, yaourt nature, miel, caramel, copeaux de chocolat, citron confit, raisins secs, graines de courge, fruits rouges	\$16.00
Pistachio praliné & chocolate crepe, Chantilly Crêpe pralinée pistache, chocolat et Chantilly	\$16.00

## EGGS ŒUFS

**Plain or fresh herbs and cream omelet**, mixed green salad \$19.00  
Omelette nature ou fines herbes et crème, salade verte

**Omelet ANGELINA**, ham, cheese, mushrooms, mixed green salad \$22.00  
Omelette Angelina, jambon, fromage, champignons, salade verte

**Eggs Benedict**, brioche bun, hollandaise sauce and choice of :  
Œufs Bénédicte, sauce hollandaise et choix :

Spinach and garlic *épinards à l'ail* \$19.00  
Avocado *Avocat* \$20.00  
Canadian bacon *Bacon* \$23.00  
Smoked salmon *Saumon fumé* \$25.00

**Eggs your way scrambled, fried or soft-boiled** \$16.00  
Œufs selon votre choix: brouillés, au plat ou à la coque

## CLUB SANDWICHES

**Club ANGELINA**, chicken, bacon (optional), hard-boiled egg, sun-dried tomatoes, \$23.00  
homemade mayonnaise, mustard, french fries or mixed green salad  
Angelina, poulet, poitrine fumée (en option), œuf dur, tomates séchées,  
mayonnaise maison, moutarde, frites ou salade verte

**Club Scandinavian**, Scottish smoked salmon, cucumber, cream cheese, \$25.00  
french fries or mixed green salad  
Scandinave, saumon fumé d'Ecosse, concombre, crème de fromage frais,  
frites ou salade verte

## SALADS & SOUPS

**Cæsar salad**, homemade breaded French chicken breast, Parmesan, toasted croutons, romaine lettuce, Caesar dressing \$23.00  
Salade Cæsar, suprême de volaille croustillant, copeaux de Parmesan, croûtons grillés, salade romaine, sauce Caesar

**Niçoise salad**, fresh tuna, hard-boiled eggs, tomatoes, potatoes, green beans, romaine lettuce, Kalamata olives, cucumber \$24.00  
Salade Niçoise, thon frais, oeufs durs, tomates, pommes de terre, haricots verts, salade romaine, olives Kalamata, concombre

**Quinoa salad**, roasted carrots, goat and cream cheese roll, kale, coriander, pecans, pickled carrots, honey-walnut vinaigrette \$24.00  
Salade de quinoa, carottes roties, roulé au fromage de chèvre, kale, coriandre, noix de pecan, vinaigrette miel-noix

**Onion soup** \$18.00  
Soupe à l'oignon

**Cauliflower Dubarry soup**, butter roasted cauliflower, shredded purple cabbage \$18.00  
Velouté Dubarry, chou-fleur rôti, feuilles de chou romanesco

## SIDES ACCOMPAGNEMENTS

**Mixed green salad**, vinaigrette dressing \$6.00  
Salade verte, vinaigrette

**Steamed seasonal green vegetables** \$9.00  
Légumes verts de saison, à la vapeur

**French fries** \$9.00  
Frites

**Avocado** \$7.00  
½ Avocat

**Crispy Bacon** \$7.00  
Bacon

# SAVOURY BREAK PAUSE SALÉE

<b>ANGELINA croissant bun, scrambled eggs with cream</b>	
Grilled cheese and scrambled eggs fromage gratiné et oeufs brouillés	\$17.00
Crispy bacon, scrambled eggs bacon croustillant et œufs brouillés	\$19.00
Smoked salmon, scrambled eggs Saumon fumé d'Ecosse et œufs brouillés	\$21.00
<b>Croque- Monsieur</b> , ham, béchamel cheese sauce, mixed green salad	\$22.00
Croque-Monsieur, jambon, sauce béchamel au fromage, salade verte	
<b>Croque- Madame</b> , ham, béchamel cheese sauce, fried egg, mixed green salad	\$24.00
Croque-Madame, jambon, sauce béchamel au fromage, œuf au plat, cœur de laitue	
<b>Avocado toast</b> , brioche bread with Parmesan cheese,	\$22.00
avocado cream, poached egg, cream cheese, radished, microgreens, pumpkin and sesame seed, hollandaise sauce	
Toast à l'avocat, brioche au Parmesan, crème d'avocat, oeuf poché , cream cheese, radis, jeunes pousses, graines de courge et sésame, sauce hollandaise	

## MAINS PLATS

<b>Cheeseburger</b> , brioche bun, dry-aged beef, bechamel cheese, sun-dried tomato, spinach, candied and pickled onions, french fries	\$26.00
Cheeseburger, pain brioché, steak haché de boeuf mûré, béchamel au fromage, tomates séchées, épinards, oignons caramélisés en pickles, frites	
<b>Roasted chicken</b> , homemade mashed potatoes, honey-mustard sauce	\$29.00
Volaille rôtie, purée maison, sauce miel-moutarde	
<b>Fish and Chips</b> , hake, french fries and tartare sauce	\$29.00
Fish and Chips, merlu pané, frites et sauce tartare	
<b>Mac and Cheese</b> , Beaufort cheese and ham	\$27.00
Mac and Cheese, Beaufort et jambon	



# PASTRIES

## OUR SIGNATURE MONT-BLANC

\$12.00

✦ French Meringue, Chantilly, chestnut cream vermicelli



### Éclair chocolat

Chou pastry, dark chocolate cream, dark chocolate icing

\$10.50

### Tarte au citron

Crust, smooth lemon and lime cream, lemon mousse, lemon gelée

\$11.50

### Trocadéro

Hazelnut biscuit, chocolate cream, hazelnut cream, chocolate and ground almonds icing, milk chocolate Chantilly

\$11.50

### Millefeuille Framboise

Layers of caramelized puff pastry, light raspberry and vanilla cream, fresh raspberries

\$11.50

### ✦ Mont-Blanc Pistache

French meringue, light Chantilly cream, pistachio and chestnut vermicelli

\$12.00

### ✦ 226 Rivoli ANGELINA • 120th Anniversary •

Cocoa flakes, brownie, dark 70% chocolate cream and mousse

\$11.50

### Cheesecake Cassis

Lemon crust, almond biscuit, blackcurrant cream, cheesecake mousse

\$11.50

### Tarte Caramel

Crust, soft caramel, hazelnut biscuit, vanilla and caramel cream, milk chocolate

\$11.50

We are proud to produce our pastries on premises on a daily basis

# ANGELINA'S SIGNATURE

## OLD-FASHIONED HOT CHOCOLATE AND OUR SIGNATURE PASTRY THE "MONT-BLANC"

\$24.00

Chocolat chaud à l'ancienne et notre pâtisserie signature le "Mont-Blanc"

## Teatime

\$44.00

*per person*

Tea, coffee or old-fashioned hot chocolate

Thé, café ou chocolat chaud à l'ancienne

Fruit juice: orange or grapefruit

Jus de fruits: orange ou pamplemousse

Mini madeleines, three pieces

Trois minis madeleines

Mini macarons, three pieces

Assortiment de trois mini macarons

Mini sandwiches, Croque-monsieur, Scandinavian, Avocado toast

Minis sandwiches, Croque-monsieur, Scandinave, toast avocat

## MACARONS

### Selection of four mini macarons

\$11.70

Chestnut, dark chocolate, vanilla, coffee, pistachio, caramel, raspberry, lemon, rose

Sélection de quatre minis macarons

Mont-Blanc, chocolat grand cru, vanille, café, pistache, caramel, framboise, citron, rose

Additional piece of macaron

\$3.00



Gluten-free pastry. This information does not take into account any cross contamination that may have occurred with our suppliers and during the production in our laboratory.

Pâtisserie sans gluten. Cette information ne tient pas compte des éventuelles contaminations croisées survenues chez nos fournisseurs et lors de l'élaboration dans notre laboratoire.

# COLD DRINKS BOISSONS FRAÎCHES

## ICED DRINKS

ANGELINA Iced chocolate Chocolat glacé	\$11.00
ANGELINA Iced tea, exotic fruits Thé glacé Angelina, fruits exotiques	\$7.00
Iced coffee Café glacé	\$7.00
Iced mocha, coffee, chocolate, Chantilly Mocha glacé, café, chocolat, Chantilly	\$11.00
Iced Matcha latte Matcha latte glacé	\$8.00
Iced Chai latte Chai latte glacé	\$8.00

## FRUIT JUICES

Juices, orange or grapefruit	\$7.00
Emile Vergeois juices Apple, strawberry or mango	\$10.00

## WATERS AND SODAS EAUX ET SODAS

Evian or Evian Sparkling 11.2 fl oz 330ml 25.4 fl oz 750ml	\$4.50 \$9.00
Sodas, Coca-cola (regular or diet), ginger ale, club or tonic	\$6.00

# HOT DRINKS BOISSONS CHAUDES

## OUR FAMOUS OLD FASHIONED HOT CHOCOLATE

\$12.00

### TEAS AND HERBAL INFUSIONS

\$8.00

**Mont-Blanc tea,**  
Black tea, candied chestnuts,  
biscuit, toffee, orange blossom, apricot flavors

**ANGELINA tea,**  
Oolong tea, exotic fruits flavors,  
pineapple, marigold and carthamus petals

**N 226 Cocoa tea,**  
teas from China and Ceylan,  
cocoa, almond and rose petals flavors

**ANGELINA Mix infusion,**  
cinnamon, lemon balm, cocoa beans, cardamom, ginger

#### Teas

Breakfast / Darjeeling / Earl Grey

#### Green Teas

Jasmine / Mint

#### Infusions

Verbena /Lime blossom - mint

## COFFEES CAFÉS

Coffee Café	\$4.50
Americano Américain	\$5.00
Espresso or macchiato Espresso ou macchiato	\$4.00
Double double	\$6.00
Cappuccino, latte or flat white Cappuccino, latte ou flat white	\$6.00
Mocha: coffee, old-fashioned hot chocolate and Chantilly Mocha: café, chocolat chaud et Chantilly	\$10.00
Matcha latte Matcha latte	\$7.00
Chai latte Chai latte	\$7.00

## APÉRITIFS

Mimosa, sparkling wine and orange juice	\$18.00
Bellini, sparkling wine and peach purée	\$18.00
Kir, chardonnay and blackcurrant cream	\$16.00
Kir royal, sparkling wine and blackcurrant cream	\$18.00
Bloody Mary, tomato juice, vodka, celery salt, Worcestershire sauce	\$18.00
St. Germain, St. Germain liqueur, sparkling wine, sparkling water	\$18.00
Aperol spritz, Aperol, club soda, sparkling wine	\$18.00
Angelina chocolate martini, vodka, old-fashioned chocolate	\$21.00

# WINES VINS

## WHITE WINES

	<i>Bottle</i>	<i>1/2 Bottle</i>	<i>Glass</i>
<b>Chardonnay</b> <i>Talbott, Kali Hart, California</i>	\$70.00		\$16.00
<b>Sauvignon Blanc</b> <i>Sancerre, Maison Belles Cotes</i>	\$88.00		\$17.00

## RED WINES

	<i>Bottle</i>		<i>Glass</i>
<b>Pinot Noir</b> <i>Unconditional, Battle Creek Cellars, Oregon</i>	\$75.00		\$17.00

## ROSÉ WINES

	<i>Bottle</i>		<i>Glass</i>
<b>Château Minuty</b> <i>M Limited Edition</i>	\$75.00		\$16.00

# CHAMPAGNES

	<i>Bottle</i>	<i>1/2 Bottle</i>	<i>Glass</i>
<b>Moët &amp; Chandon</b> <i>Champagne Brut</i>	\$150.00		\$26.00
<b>Baron de Rothschild</b> <i>Champagne Brut</i>		\$48.00	
<b>Baron de Rothschild - Rosé</b> <i>Champagne Rosé</i>	\$150.00	\$52.00	\$26.00

## OUR ADDRESSES

### U.S.A

1050 SIXTH AVENUE NEW YORK, N.Y. 10018  
T. 585 438 5347  
1121 LEXINGTON AVENUE, NEW YORK, N.Y. 10075  
T. 646 454 1418

### PARIS

Rivoli

Musée du Louvre

Musée du Luxembourg

Boutique Rue du Bac

### GIVERNY

McArthurGlen

### LYON

The Village, Villefontaine

### INTERNATIONAL

Bahrain, China, Japan, Kuwait, Qatar, Saudi Arabia,  
Singapore, United Arab Emirates

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